

Plated Dinner Menu 3

Starters

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, grana frico

Caprese Salad

Burrata, farm to table tomatoes, balsamic glaze

Entrees

Slow Roasted Prime Rib

mashed potatoes, vegetable of the day, jus, onion strings

Pork Tenderlion

Orange espresso rub, green chile-ricotta mashed potatoes, sautéed broccolini, pan jus

Sesame Seared Ahi Tuna

Wasabi mashed potatoes, bok choy & mushrooms,
seaweed salad, sake beurre blanc, pomegranate pearls, wasabi pea crumb

veggie option available

Desserts

Savoy Cheesecake

Fruit coulis

Crème Brûlée

seasonal cookie

\$65 per person, soft drinks, coffee or tea, not including tax or gratuity